



HARDING MENU

\$62.00 per person

(price does not include beverage, tax or gratuity)

FEATURED WINES

Silver Palm Napa Valley Cabernet Sauvignon
Meiomi Pinot Noir, California
Maso Canali Trentino Pinot Grigio

HOUSE SPECIALTIES

FILET MIGNON

Aged Midwest Center
Cut Filet Mignon
Cut Thick So It Broils Red and Juicy

GRILLED FARRO ISLAND ATLANTIC SALMON

Fresh Farro Island Atlantic Salmon
Grilled or Blackened
and Topped with Seasonal Butter

SPRINGER MOUNTAIN ALL NATURAL WHOLE CHICKEN

All Natural Springer Mountain Chicken
Marinated in Fresh Herbs and Spices

*All entrees served with a House Salad and a Idaho Baked Potato
Our Famous Corn Cakes come with every meal*

DESSERTS

KEY LIME PIE

The Original Recipe from the Keys.
Homemade with Key Limes...
Light, Fluffy, and a Little Tart
Topped with Whip Cream

CHOCOLATE DECADENCE

Double Fudge Chocolate Brownie
Topped with French Vanilla Ice Cream
Drizzled with Bitter Sweet Chocolate
and White Chocolate Sauce

HOMEMADE TENNESSEE BLACKBERRY COBLER

Fresh Tennessee Blackberries Baked
in a Flaky Butter Crust Topped
with French Vanilla Ice Cream